

SUBSTANCE

2020 SUBSTANCE 'Ch' CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

So gorgeous, enticing you with orange blossom, fragrant melon, lemon peel and graham cracker. On the palate, it continues to satisfy with a beautiful liveliness and refined richness of Fuji apple, minerals, and lemon crème. What more can be said except to start over and take another sip!

VINTAGE NOTES

The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

CURRENT & PAST SCORES

93 Points, *James Suckling*

"Aromas of candied ginger, baked pear and fresh herbs. Full-bodied with a lovely, oily texture. Layered flavors of chamomile and lavender at the beginning, but turns toward fresh cream and then the note of candied ginger on the nose returns. Linear and balanced. Drink now."

90 Points, *Eric Guido-Vinous*

"...lifts from the glass with a confectionary mix of candied apple, baking spice and mint. This is round and opulent in feel with cooling acidity to balance, as the 2020 traverses spectrums of tropical melon and ripe orchard fruits. It cleans up beautifully through the finish, leaving a twang of saline-minerality, as pretty inner florals slowly fade."

VINEYARDS

Frenchman Hills Vineyard (70%)

Planted in 1998, Frenchman Hills is located just north of the Wahluke Slope. Sitting at 1650 feet elevation, it is a cooler site than the surrounding vineyards, yet does not easily frost. The ancient limestone and broken basalt soils are still intact, as the top of the vineyard was not impacted by the Missoula Flood nearly 12,000 years ago. The cooler aspect allows the grapes to have a long hang time without accumulating excess sugar and the resulting wines maintain beautiful acidity.

Roza Hills Vineyard (27%)

At an elevation of 1350 feet, Roza Hills Vineyard is located in a southern sloping bowl, on the south side of the Rattlesnake Hills. Planted in 1977, the majority of the vines are located in soils of loamy silt and chalk, with broken basalt chunks interspersed.

Moxee Vineyard (3%)

Planted in 1973, Moxee is located east of Yakima and north of Moxee. The south facing slope is approximately 1450 feet elevation. The soil is Moxee silt loam with broken limestone.

WINEMAKING

Varietal Breakdown: 100% Chardonnay

Appellation: Columbia Valley

Production: 5 tons per acre, native yeast | 10 months barrel-aged on lees in 25% new French oak barriques

Wine Analysis: 5.7 g/L titratable acidity, 3.54 pH, 13.5% alcohol, no residual sugar

UPC: 184745003455

